



## CHÂTEAU DU MOULIN·À·VENT

### 2018 LA ROCHELLE



**Tasting Notes** / Aromas of violets and ripe red fruits open to a palate of black plum, juicy cherry and concentrated spice. A gamay with powerful tannins to carry this wine through years of elegant aging.

**Vintage Report** / A cold and rainy winter led to a warm and dry summer. The first quarter of 2018 was the most humid since 1964. As a consequence, mildew spread fast, but in May and June, sunny conditions dispersed the humidity. “La fleur a coulé” meaning that the clusters were long, loose and with millerandage: the fruit was small and concentrated. Juice is rich and powerful, very specific to the 2018 vintage. The heavy rains in the first quarter of the year enabled good development of the plant. More elegant than 2015, the 2018 will be a powerful one.

**Terroir** / specific type of granite soil (“gorrhe”) overlays the deeper soils that are rich in manganese and metallic oxides. The powerful winds blowing through this appellation have a positive impact on the maturation and concentration of the grapes.

**Varietal** / 100% Gamay Noir

**Vineyard** / La Rochelle is a circular vineyard located on the southern slope of the Vérillats hill, directly in the wind corridor. It is south exposed and the slope is of 8%. The soil combines granitic sands in surface and clay in the underlayer.

**Vineyard Size** / 4.218 hectares (10.43 acres)

**Soils** / Granitic sands, deeper than the Vérillats

**Orientation** / South exposure; this terroir is in the wind corridor

**Vine Age** / 80+ year old vines

**Vine Density** / 10,000 vines/hectare (4,047 vines/acre)

**Viticulture** / Lutte raisonnée (“reasoned protection”): natural soil amendments, manual weed control and integrated pest management.

**Yields** / 25 hectoliters per hectare (less than 2 tons per acre)

**Harvest** / Manual harvest from August 31 – September 10, in small 30-liter containers; two sorting table positioned before the destemmer.

**Vinification** / 75% whole cluster; pumping-over during cold pre-fermentation soak and at the end of fermentation to increase roundness and finesse. Punching the cap at the beginning of fermentation.

**Aging** / 12 months; 30% French oak barrels, 70% stainless steel, then six months in stainless steel tank before bottling, oak chosen from the Allier and Vosges forests.

**Alcohol** / 13.0%

**Cellaring Potential** / 6+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

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